
Operating Instructions

Built-In Electric Oven
Model BH 60 LG

AEG

The Electricity Board's regulations concerning connection must be strictly adhered to. Your oven must be installed by a qualified electrician.

This appliance complies with the requirements laid out in the EEC Directive 76/889.

Please read these instructions carefully before using your new appliance.

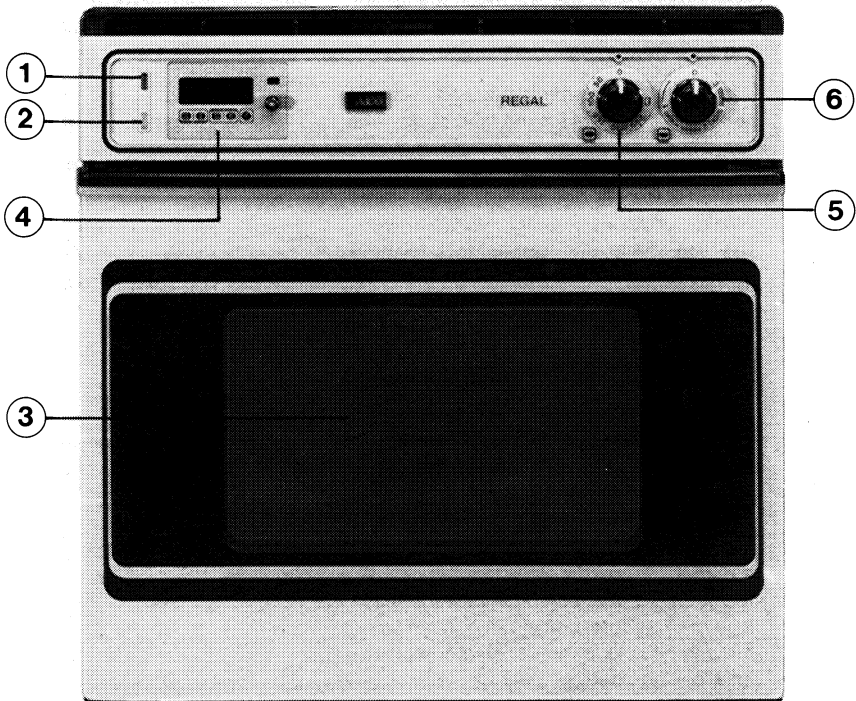
In this booklet you will find detailed notes on what you must do before using it for the first time and how you can roast, grill, cook, sterilise, bake, defrost and warm up, how to use the automatic timer, and how to clean the oven.

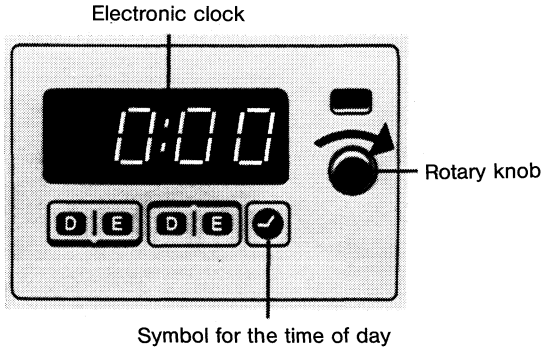
Important facts on installation can be found on page 29.

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- ① Red thermostat light for the oven.
- ② The yellow mains light which operates when the oven is switched on.
- ③ Ventitherm oven with thermostat, oven light and plug-in variable grill element.
- ④ Electronic clock/timer with automatic STOP and START/STOP cooking system, and a minute minder.
- ⑤ Temperature control for the oven.
- ⑥ Control knob for the variable grill element.





Setting the clock



When using the oven for the first time you must set the clock. Only then the oven is ready for use. Proceed as follows:

After electrical connection **set all switches to "0"**. The symbol for the time of day and the display for the electronic clock start flashing. Depress the rotary knob and enter the time of day by turning the knob clockwise. As soon as the clock shows the time of day, the symbol stops flashing and the clock keeps running.

As long as the symbol is flashing, you can correct the setting of the clock (by turning the rotary knob clockwise or

anti-clockwise). Should you have turned the knob too far to the left, the clock displays 0:00. In this case, proceed as follows:

- Pull out the rotary knob
- to select the symbol for the time of day and
- press the rotary knob in again. Then turn the knob clockwise until the time of day is displayed, e.g. 10:30.

Oven coating

The vitreous enamel in your oven is very durable. However, vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.

To switch on the oven

The insulation of your oven incorporates a bonding agent which must be burnt off before using the oven for the first time. Proceed as follows:

1. Remove the oven accessories (see page 5) and clean them in hot water and washing up liquid.
2. Switch on the oven (see page 7 for instructions), select 250 °C and leave the oven on for about 30 minutes. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down, wipe it with a soapy damp cloth.

Please note

The upper surfaces of the heating and cooking equipment become hot during operation – so be careful; keep small children away at all times.

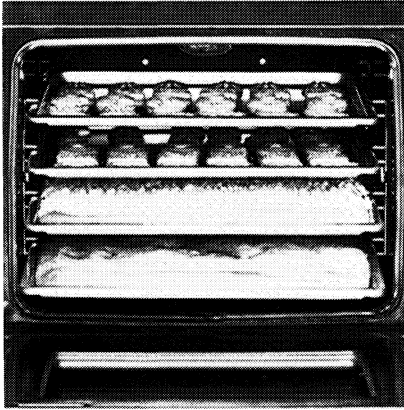
Important

Overheated fat and cooking oil may ignite. Therefore prepare food which requires fat or oil (e.g. french fried potatoes) only under steady surveillance.

Cooling system

The oven is equipped with an advanced cooling system to keep temperatures on oven housing units to a minimum. A short while after the oven has been switched on, the ventilator of the cooling

system switches on and remains in operation during cooking and for some time afterwards. It will switch off automatically.



Circulating hot air cooks the food from all sides.

Circulating hot air instead of the two heating elements in conventional electric ovens

The Ventitherm is a fan oven which cooks with circulating hot air. Contrary to a conventional electric oven which has two heating elements either in the sides or in the roof and base, the Ventitherm has one heating element encircling a fan behind the back plate of the oven. This fan draws air to the element where it is heated up. The hot air is then

ducted into the oven from either side of the back plate, embracing the entire interior circulating continuously. This means virtually uniform heat throughout which allows you to utilise the oven space to its maximum capacity not only for cooking complete meals but also for batch baking.

Lower temperatures – the Ventitherm cooks at 20–40 °C lower

The rapid heat transfer in a Ventitherm oven offers a further advantage inasmuch that most of the time

you can cook with lower temperatures (up to 40 °C lower) saving electricity and reducing spitting during roasting.

High temperatures in a few minutes

As hot air is available almost as soon as you switch on the oven, pre-heating is usually unnecessary. With some foods, such as yeast doughs, pastries or souffles, better results can be achieved if

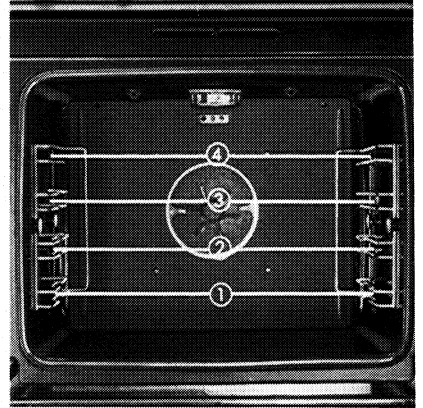
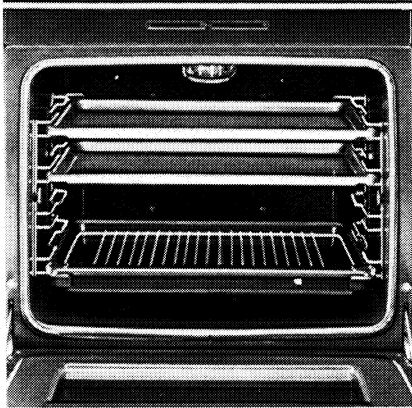
the oven is pre-heated. A 5 minute pre-heating time for the Ventitherm oven is sufficient, whereas a conventional oven will require a warm-up period of 15–20 minutes.

The Ventitherm oven cooks on 4 shelves simultaneously

With this very advanced system you can cook food on several shelf positions at the same time. Even foods which are as different as fish and cakes can be cooked together without any transfer of

smell or taste from one to the other. If only one shelf position is used, the 1st or 2nd runner from the bottom is recommended.

The oven – Features – Runner positions



Features

- 2 aluminium baking sheets
- 1 meat/grill pan with 2 handles
- 1 reversible wire shelf for roasting and grilling
- grill deflector plate

- plug-in grill element

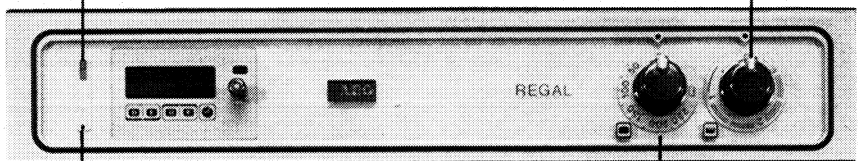
- see page 28 for optional extras

Runner positions

As illustrated above there is a removable rack on either side of the oven providing four runner positions ①, ②, ③, ④ to hold the oven equipment.

Yellow mains light
(remains on while oven is switched on)

Variable grill element
control knob



Red temperature control
light for oven

Temperature control for
oven

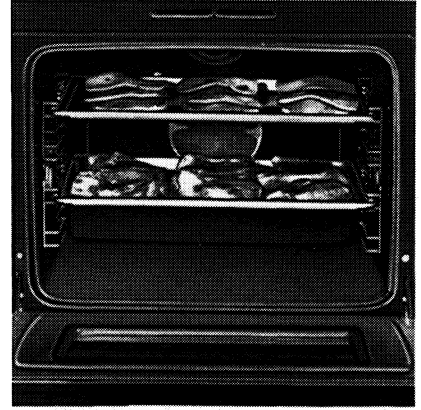
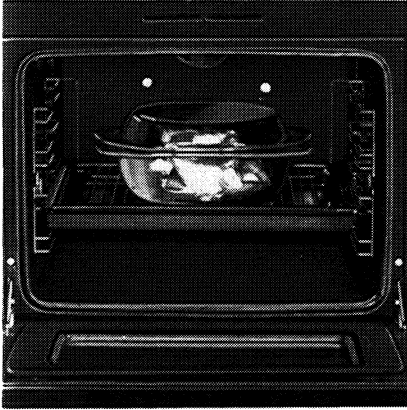
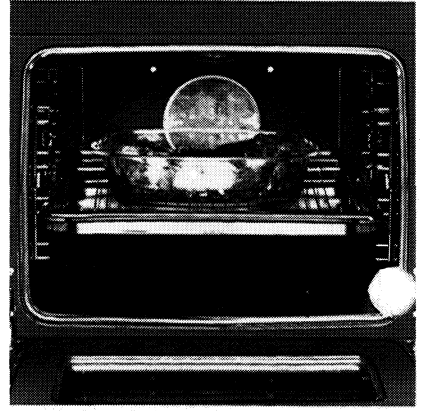
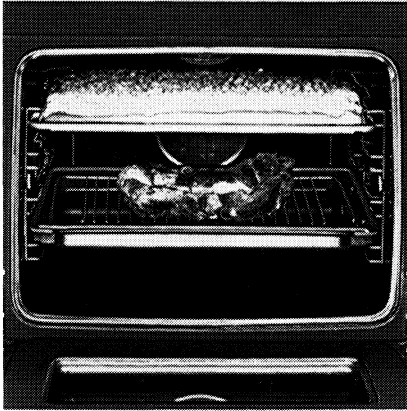
Switching on

Turn the oven control clockwise until the required temperature or the grill symbol is displayed against the marker. The control lights will come on. The yellow mains light is on when the appliance is in operation.

The red thermostat light stays on whilst the oven is heating up and goes out once the set temperature has been reached; i.e. it cycles on and off during operation.

Switching off

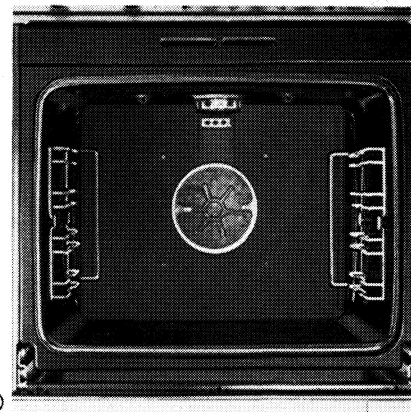
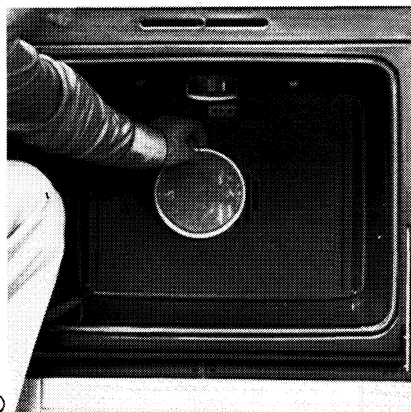
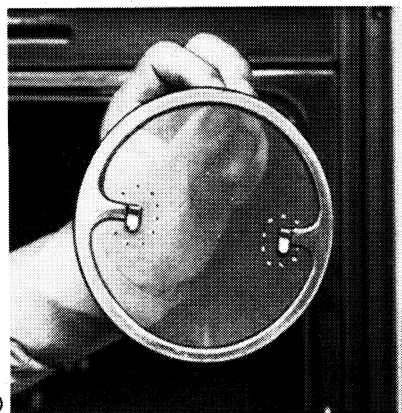
Turn the oven control anti-clockwise to "0" (as illustrated). The control lights will go out.

**Containers****■ Roasting**

Meat, poultry and game may be open roasted depending on the size either in the meat pan or in a smaller roasting dish. Alternatively the joint may be cooked in a covered roasting dish or covered with aluminium foil.

■ Casseroles

Stews and casseroles are cooked in covered ovenproof containers.

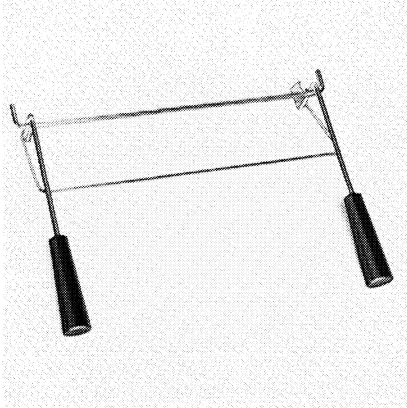


Insert fat filter

When open roasting or "hot air grilling" the fat filter has to be clipped over the fan opening to minimise soiling on the fan.

To insert the filter proceed as follows:

Hold the fat filter by the small handle ① and insert the 2 clips ② into the openings ③ above. Make sure that the fat filter covers the opening completely ④.



What temperatures for what food?

General rules:

- low temperatures for stews and casseroles
- medium to high temperatures for roasting*
- maximum temperatures for "hot air grilling"

* Roasting temperatures depend on the cut of meat and the weight. Prime cuts can be roasted at higher temperatures than less expensive cuts which require lower temperatures and longer cooking times to tenderise the meat. A large joint will require a shorter cooking time per 450 g (1 lb) and lower temperatures than smaller joints.

Shelf position

1st or 2nd runner from the bottom.

Pre-heating

Pre-heating is generally unnecessary, except for fillets of beef, pork and veal.

Switching on and off

Turn the oven control to the required temperature. When pre-heating, place the dish in the oven only when the red oven control light goes out.

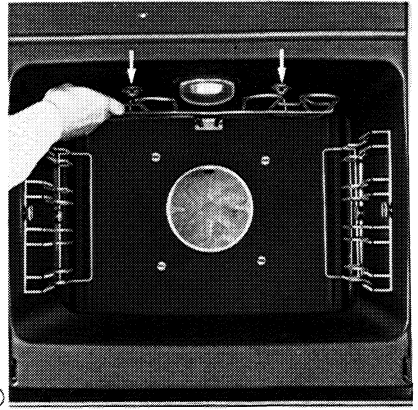
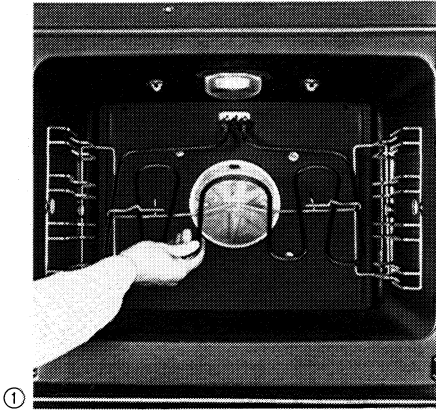
Turn the oven control to the '0' position.

Meat/grill pan handles

Secure the pan handles to either side of the pan, pushing inwards as far as possible (see illustration above).

If you want to connect the oven to the electronic timer, please see page 21-24 for instructions.

Grilling using the grill element

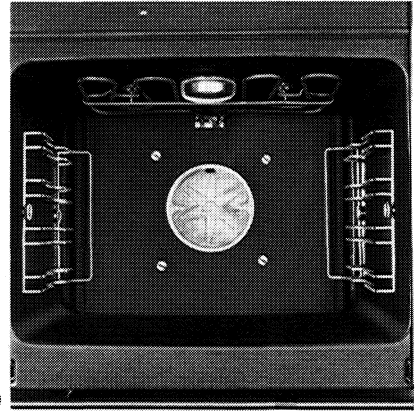


To locate the grill element

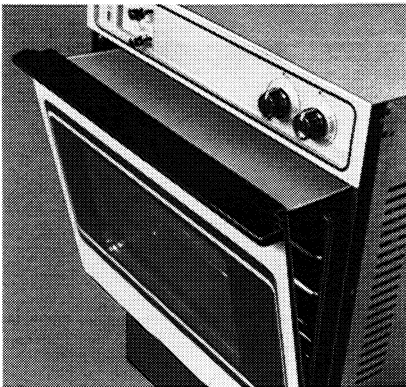
The fan oven incorporates a grill element which plugs into a socket at the rear of the oven.

The grill element in the oven can be removed when the oven is used for cooking, or when the oven needs cleaning.

1. Remove the cover from the grill socket.
2. Plug in the grill element, by placing the 3 pins in the corresponding holes of the socket as illustrated. Push the element into place until the 2 brackets locate into the holders on either side of the oven light.

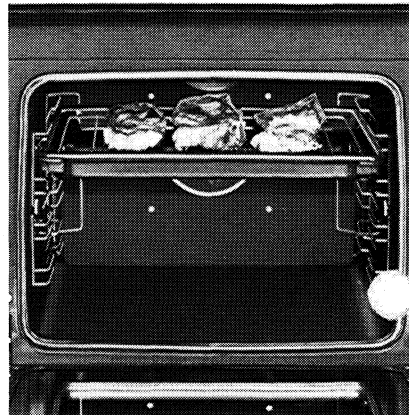
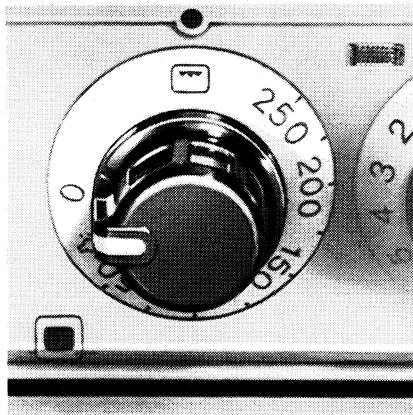


Positioning of the door during grilling



3. Make sure that the element is completely located and firmly in position.

Close the door up to the resting position as illustrated.



Place fat filter in position

It is most important that you place the fat filter in position before grilling.

Place grill deflector plate in position


Insert the deflector plate in the slot provided just above the oven as illustrated.

Preparation of food

For grilling on the wire shelf the meat slices should be of equal thickness to ensure even browning. Brush the meat or fish with a little oil as required.

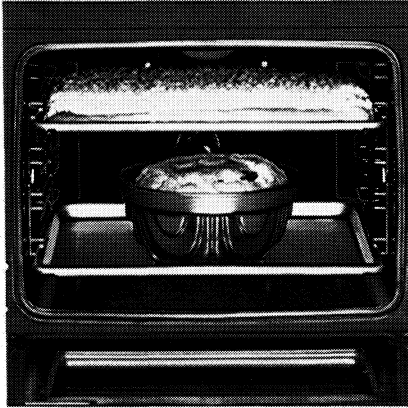
To switch on and pre-heating



Pre-heat the grill for approx. 3 minutes. To switch on turn the oven switch to the grill symbol  (as illustrated) and select the highest setting on the variable grill control. The setting can be altered as required.

Placing the food under the grill

Place the food on the wire shelf in the meat pan and position it in the oven on the required runner.
Turn the food after half the grilling time.



Basic Notes

The Ventitherm oven can be used for 4-level baking.

Temperatures and baking times

When baking different types of cakes together, choose those which require the same or very similar temperatures.

When baking cakes with different baking times insert the cake with the longest cooking time first in the lowest position and the cake with the shortest cooking time at the top of the oven.

Using the multi-shelf baking method

Cooking times will be approximately 10–20 minutes longer than for one cake.

Baking tins

Cakes and pastries can be placed directly on the baking sheets or in all types of tins standing on the wire shelf in the meat pan or on the baking sheets.

Remove the fat filter



Remember to bake without the fat filter in place. This must be removed, otherwise the baking time will be longer.

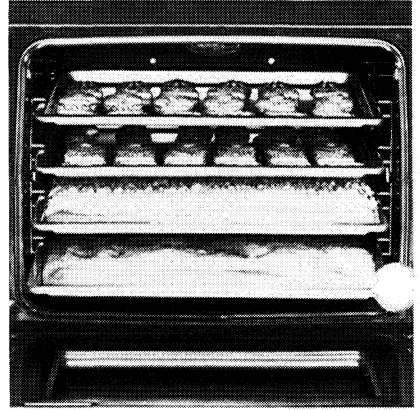
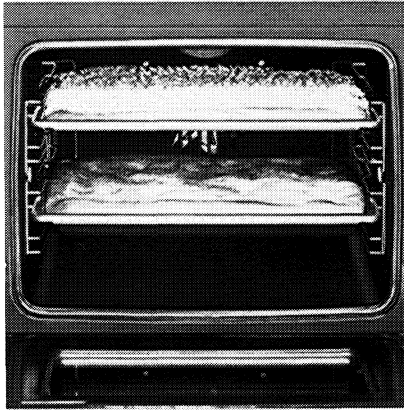
Pre-heating

The Ventitherm oven does not have to be pre-heated for baking. Exceptions are pastries, souffles and yeast dough, for which better results are obtained if the oven is pre-heated for 5 minutes.

Runner positions

For baking on one level use the **2nd runner position**, for two levels **1st or 2nd and 4th**, for three levels

2nd, 3rd and 4th, and for four levels use all runner positions provided.



When baking cakes with moist fillings or toppings such as fruit, use only two sheets at a time as steam will develop if more are cooked. Always ensure that enough space is left between the sheets to enable the dough to rise.

Switching on

Turn the oven switch to the required temperature. If pre-heating, place the cakes in the oven when the red control light goes out.

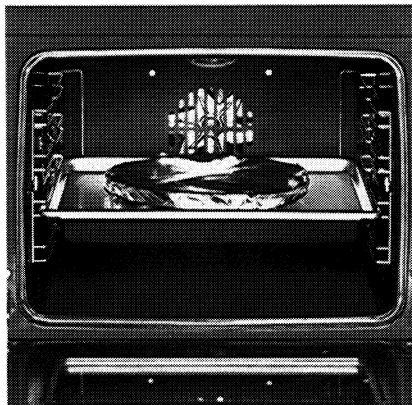
Switching off

Return the oven switch to "0".



Residual heat can be used for up to 5 minutes after switching the oven off.

If you want to connect the oven to the electronic timer, please see pages 21-24 instructions.



In a Ventitherm oven frozen food can be defrosted much faster than in a conventional oven.

Suitable containers

Ready prepared meals in shallow aluminium dishes can be defrosted particularly fast, since aluminium is a good heat conductor. Therefore, when freezing cooked meat or vegetables, use

aluminium dishes which are as shallow as possible. Heat-proof containers with lids are most suitable for defrosting uncooked frozen meat and fruit.

Runner position

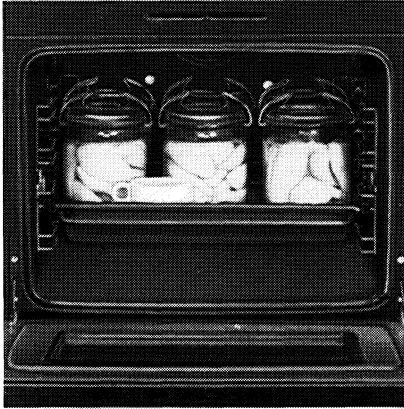
Generally use the 2nd runner position. You may use the meat pan, with or without the wire shelf, or the baking sheet as a shelf.

Temperature and time**Temperature**

Ready prepared meals are defrosted and re-heated at 200 °C; partly cooked food is defrosted at a temperature of 170 to 200 °C and then cooked at that temperature.

Time

The defrosting time depends on the type and quantity of the frozen food as well as on the temperature selected.



General points

Use only standard jars with rubber seals and glass or metal lids suitable for bottling. Do not use jars with bayonet clips or tins. For best results hygienic handling and good quality fresh foods are essential.

Positioning of jars

Slide the meat pan onto the 2nd runner position and place jars, leaving a space between each, onto it.

Up to six 1-1½ litre jars can be placed in the meat pan. 1½ litre jars require a preserving time which is approximately 20-30 minutes longer than for 1 litre jars.

All jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly attached to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven. Close the oven door and select a temperature of 160 °C.

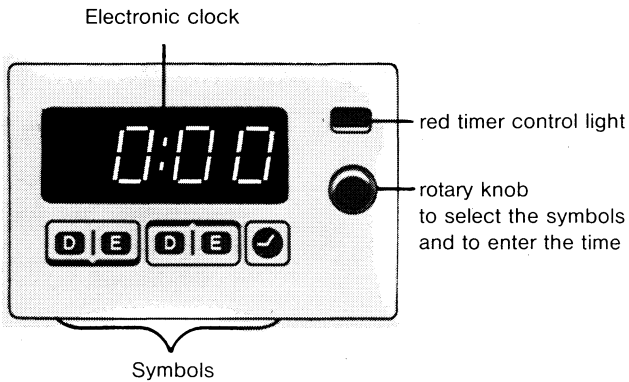
Preserving fruit

Watch the contents of the jars until bubbles form in the first jar. Switch off the oven and leave the jars standing

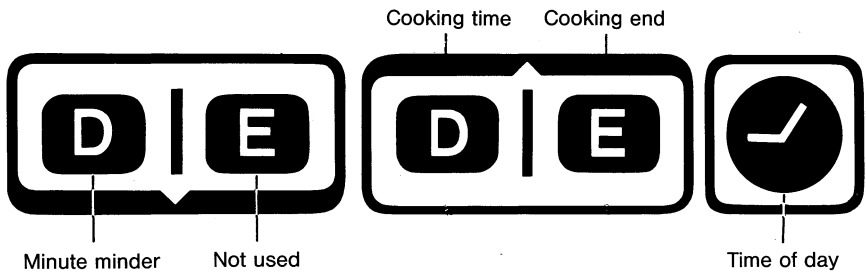
in the closed oven using the residual heat for approximately 30 minutes.

Preserving vegetables

Watch the contents of the jars until bubbles form in the first jar. Turn the oven switch to 100 °C and continue preserving for approximately 60-90 minutes. Switch off the oven and leave the jars standing in the closed oven using the residual heat for approximately 30 minutes.



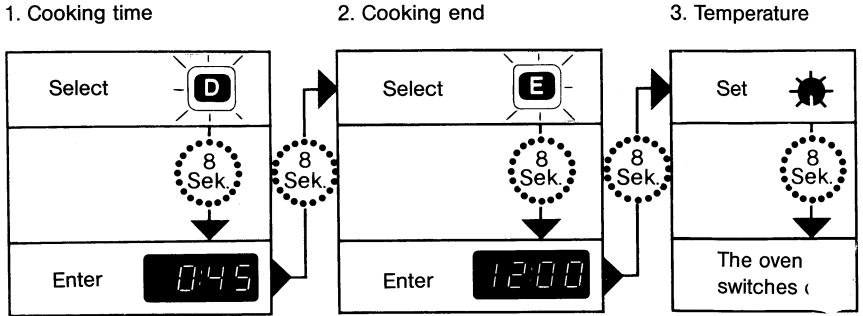
Symbols



The electronic control unit on your appliance features an electronic clock which shows you the exact time of day, and a timer which enables you to

- programme the cooking time and the cooking end: the timer switches the oven off and on/off automatically;
- use it as a minute minder (a buzzer will remind you that a cooking time has elapsed).

Example:
in which order
to programme
the timer
(with 8 seconds
intervals)



General

The electronic control unit is operated as follows:

1. **Pull out the rotary knob.** The red control light above the rotary knob comes on.
2. **Select the required symbol by turning the rotary knob clockwise.**
The symbol flashes and 0:00 is displayed instead of the time of day.
3. **Push the rotary knob back in and turn it clockwise until the required time** (cooking time or cooking end, also the time for the minute minder) **is shown. You can vary or correct the time entered as long as the symbol keeps flashing** (by turning the knob anti-clockwise).
4. **Switch on the oven.**

Important:

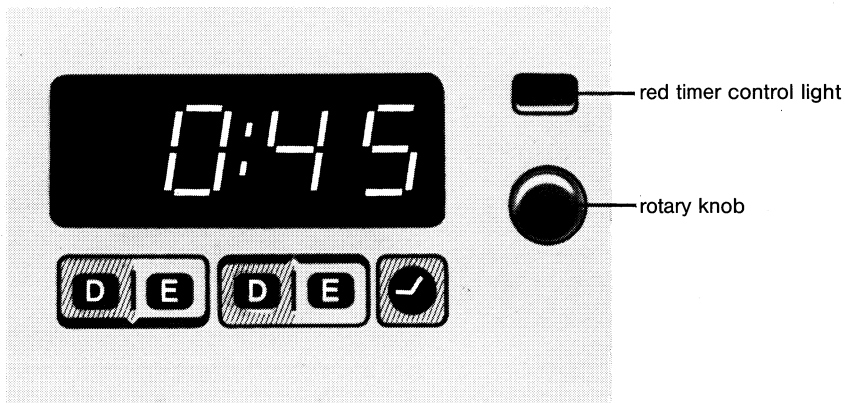
The symbol keeps flashing for approximately 8 seconds. During this period you should enter the required time. The symbol comes on to indicate that the programmed time has been accepted. If the symbol does not illuminate, dial it once more and, within the 8 seconds interval, re-enter the required time once again.

This applies also to **selecting another symbol after the cooking time previously selected has elapsed**; e.g. when programming **both the cooking time and the cooking end**.

See also the chart above!

It does not matter in which sequence you enter the details. However, we recommend you to always stick to the same order, e.g. to


1. Enter the cooking time
2. Enter the cooking end
3. Set the temperature.



To set the minute minder

If you wish to be reminded of "something" you may use the minute minder which works independently from the electronic timer.

Proceed as follows:

- Pull out the rotary knob
- Turn clockwise to the symbol  and, as long as the symbol selected keeps flashing,
- Push the rotary knob back in again and turn it clockwise until the required time (e.g. 0:45 for 45 minutes) is shown. Any corrections can be made by turning the knob anti-clockwise.



At the end of the period set a buzzer will sound for approximately 30 seconds. To stop the buzzer manually, turn the knob clockwise or anti-clockwise.

How to check the remaining time.

Pull out the rotary knob and turn it to the selected symbol. For a period of approximately 8 seconds the display will show the remaining time. Afterwards push the knob back in again.


Correcting the time of day

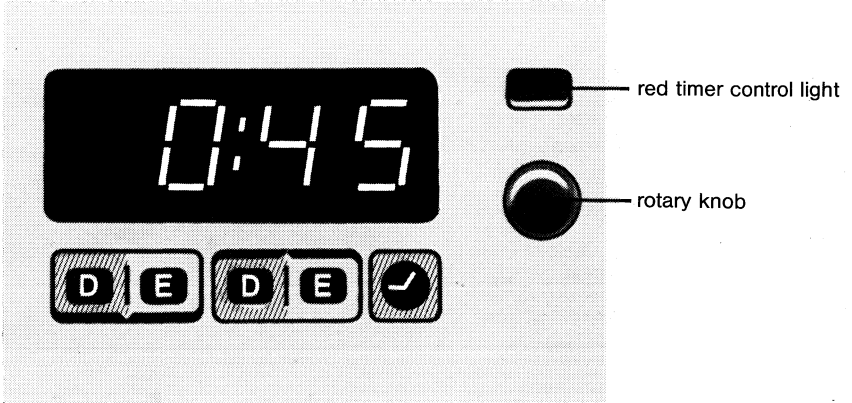


The electronic clock runs synchronously with the frequency of your electricity supply. Therefore, a correction will be necessary only after a power cut.

The clock can only be set if the timer is not being used for time-controlled cooking or as a minute minder.

How to set the clock


- Return all switches to "0".
- Pull out the rotary knob.
- Turn it clockwise to the clock symbol , and
- push the knob back in again.
- Turn the knob until the correct time of day is shown.

**General**

Using the automatic STOP means that you enter the required cooking time and the oven switches off automatically when the pre-selected time has elapsed.

Advantage: You need not attend the cooking process. The buzzer will indicate the end of the cooking time.




Always select the symbol  when connecting the Ventitherm oven to the electronic timer for automatic STOP cooking.

1. Select symbol

and enter time

2. Set the temperature

- Pull out the rotary knob.
- Turn it clockwise to the symbol , and as long as the symbol keeps flashing,
- push the rotary knob back in again and turn it clockwise until the required time (e.g. 0:45 for 45 minutes) is shown. A correction can be made by turning the knob anti-clockwise.
- Immediately after, as long as the symbol keeps flashing, set the required temperature.

To check the remaining time



If you want to find out how long more it will take until the food has finished cooking,

- pull out the rotary knob and turn it clockwise to the pre-selected symbol **D** until it flashes;
- check the display on the clock. For approx. 8 seconds the remaining cooking time is shown.

Then push the knob back in again.

To check the cooking end



If you want to find out at which time the food will be ready,

- pull out the rotary knob and turn it clockwise to the symbol **E** until it flashes;
- check the display on the clock. For approx. 8 seconds the cooking end is shown.

Then push the rotary knob back in again.

To switch off

The Ventitherm oven switches off automatically at the end of the pre-selected time.

The symbol goes out and a buzzer sounds for approx. 30 seconds. To switch the buzzer off manually, turn the rotary knob in either direction.

Important:

**Then turn the oven control back to "0".
Otherwise the oven will not be ready for use (when switched on again)!**



The oven may be switched on and off by means of the automatic timer.

This means: You select the cooking time, and also the time at which the food is to be ready. The oven will then switch on and off at the required time.

Example: You go to work at 9.00 o'clock a.m., the food must be ready by 12.00 o'clock. The actual cooking time is 45 minutes. In this case the oven must switch on at 11:15 and switch off at 12:00.



Important: Always make sure that the actual cooking time is not longer than the period between setting the timer and the cooking end.

This is the correct way:

Enter the cooking end	12.00 hrs.
Time of entering	9.00 hrs.
Enter cooking time (duration)	0:45 hrs.

In this case the cooking time may last up to 3 hours.

The following would be wrong:

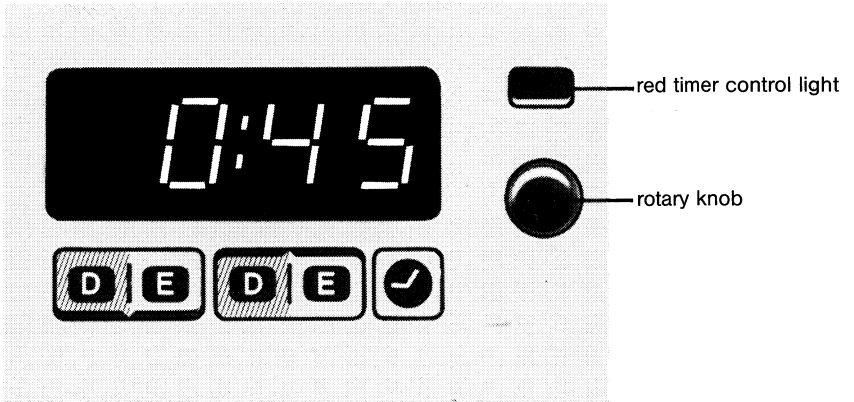
Enter the cooking end	12.00 hrs.
Time of entering	11.00 hrs.
Enter cooking time (duration)	2:00 hrs.

In the second example the cooking time must not be longer than 1 hour.


The electronic timer will only accept instructions which it is capable of carrying out. It signalizes a wrong selection with a buzz and cancels automatically all data entered. In such a case return the oven control to "0" and re-enter all information once more.

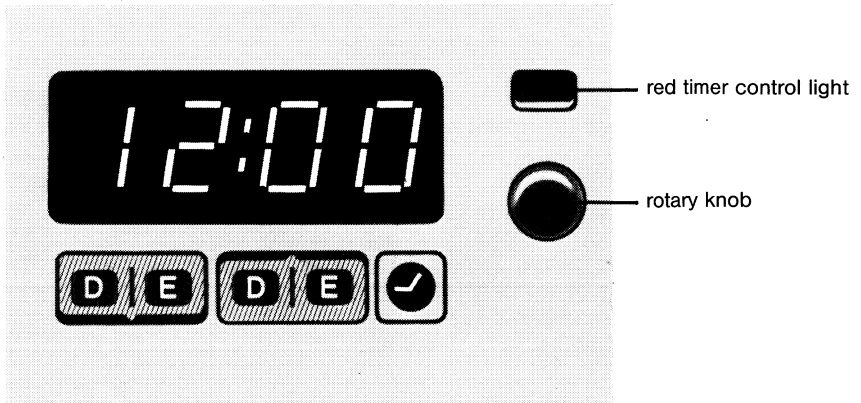


Always select the symbol **D|E** when connecting the Ventitherm oven to the electronic timer for automatic START and STOP cooking.




1. Select symbol **D** and enter cooking time

- Pull out the rotary knob.
- Turn it clockwise to the symbol  and, as long as the symbol keeps flashing,
- push the rotary knob back in again. Then turn it clockwise until the required time (e.g. 0:45 for 45 minutes) is shown. For correction, turn the knob anti-clockwise.



2. Select symbol **E** enter cooking time/end, then set temperature

- Then, as long as the symbol **D** keeps flashing, pull out the rotary knob again and
- turn it clockwise to the symbol  and, as long as this symbol keeps flashing,
- push the rotary knob back in again and turn it clockwise until the required cooking end (e.g. 12:00 for 12.00 o'clock) is displayed. For a correction, turn anti-clockwise.
- Immediately after that, as long as the symbol **E** keeps flashing, set the required temperature.

To recall the remaining cooking time



If you wish to find out how much longer it will take until the food is ready,

- pull out the rotary knob and turn it clockwise to the symbol **D** until this starts flashing. The time of day vanishes for approx. 8 seconds, during which period you can read how much longer the cooking will continue.

To recall the cooking end



When will the cooking finish?

To find out

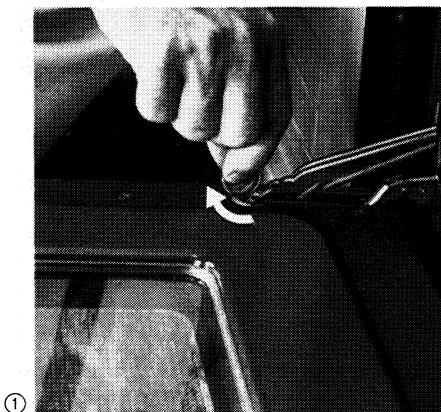
- pull out the rotary knob and turn it clockwise to the symbol **E** until this starts flashing. The time of day will again disappear for approx. 8 seconds, and in its place the time at which the food will be ready will appear.

Switching off

The oven switches off automatically at the end of the cooking time pre-selected. The symbol light goes out and a buzzer sounds for approximately 30 seconds. To stop the buzzer manually, simply turn the rotary knob to the left or to the right.

Important

Return the oven control to the "0"-position. Otherwise the oven will not be ready for use (when switched on again)!



Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will dry or bake on further when the oven is used again.

Never use an abrasive such as wire wool, or scouring powder. The following can be used depending on the degree of soilage:


1. A damp cloth and mild detergent.
2. Cream cleaners such as 'Jif' and a cloth or nylon scourer such as 'Scotchbrite'.
3. Oven cleaners such as 'Ovenpad' or 'Kleenoff'. If sprays are used take care not to spray the fan or the element. Do follow the manufacturers instructions on the cleaning materials you use carefully. For cleaning of painted surfaces, glass and catalytic liners use mild detergents only.

Removal of door

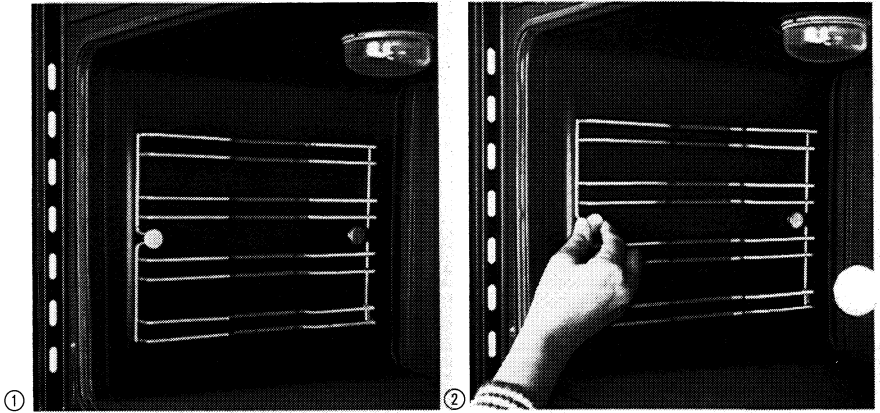
For thorough cleaning the oven door should be removed. Proceed as follows:

1. Open the door and unlock safety catches on both sides of the door. Using a coin, as illustrated above ① give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.
3. Press the door slightly forward and lift off, as illustrated in the above diagram ②.
4. **To replace the door**, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).

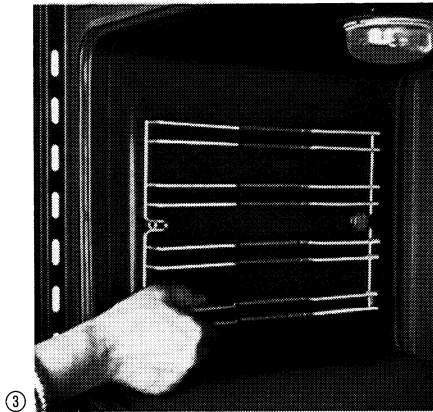
Oven interior light

During cleaning, the oven interior can be illuminated. To switch on the oven light turn the oven switch to the first stop position marked with a bulb symbol .

With the switch in this position the oven will not heat up. After cleaning, return the oven switch to "0".



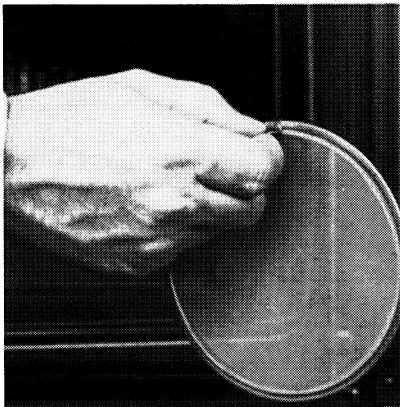
Removing the shelf supports



1. Loosen both nuts at the rear on the left and right of the oven.
2. Unscrew both nuts at the front on the left and right of the oven.
3. Remove the shelf supports.

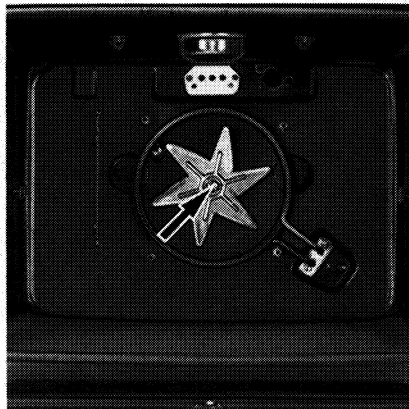
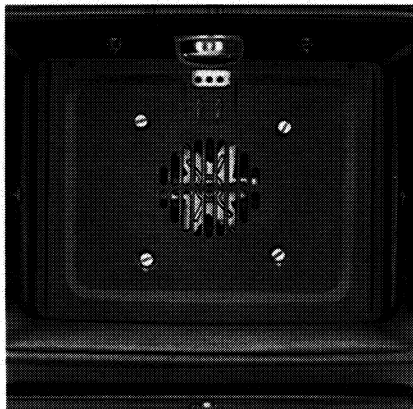
Re-assemble in reverse order.

Fat filter



The fat filter should be cleaned as regularly as the oven. Hold the filter by the handle and lift it upwards. Boil the fat filter in hot water with some automatic washing powder added or wash it in the dishwasher.

See page 9 for details on how to insert the fat filter.



**To remove
the rear panel
(partition panel)
of the oven**

The rear panel of the oven can be removed for cleaning. Proceed as follows:

1. Unscrew the four nuts (see illustration).
2. Clean the panel as in the case of all enamelled surfaces.
3. Re-assemble in reverse order.

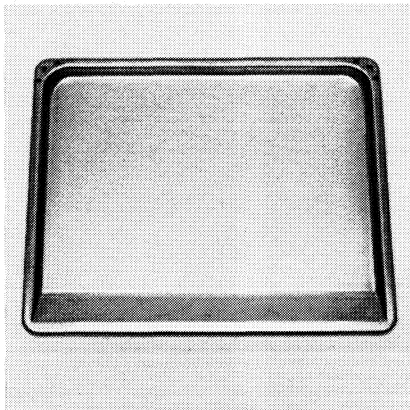
When replacing the rear panel make sure that it is correctly placed.

**To remove
the fan**

Having removed the rear panel you will gain access to the fan (see above illustration on the right) which is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it clockwise and remove the fan. This may be cleaned manually or in a dishwasher. Replace the fan and remember to fasten the nut by turning it anti-clockwise.

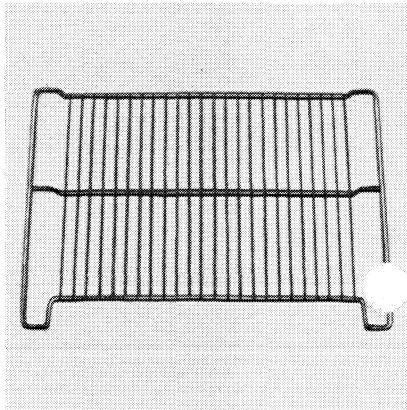
Up to 2
baking sheets

E no.
611 899 359



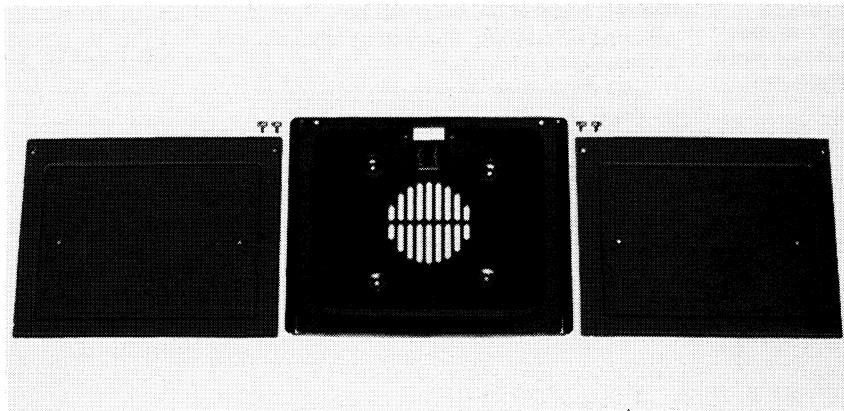
Reversible
wire shelf

E no.
611 899 360

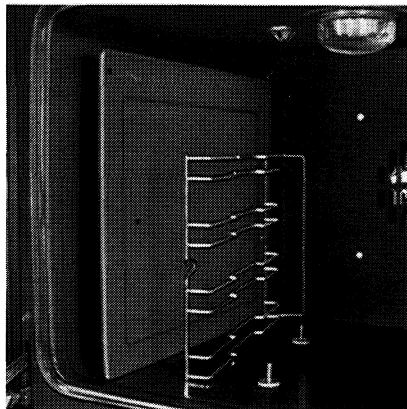


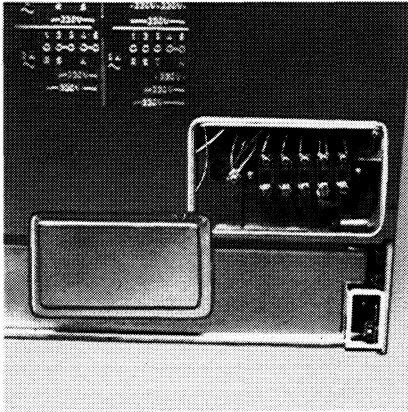
Optional
catalytic set
KS 9

E no.
611 899 347

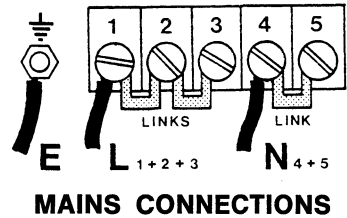


An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one and is fitted as mentioned above. The two catalytic side panels are fastened (as illustrated) behind the shelf supports with two nuts each side. Make sure that the catalytic coating faces the interior of the oven.





See also installation instructions for build-in ovens!



Electrical connection of the oven

This is a job for a qualified and approved electrician. The appliance is rated for 240 volts single phase AC and must be permanently connected.

All instructions given by the Electricity Board must be followed carefully when connecting the oven to the mains supply.

Installation

Make sure that the plastic laminate or the furniture veneer are processed with a heat-resistant glue (heat-resistant up to 150 °C). Unsuitable plastic laminate or

glue which is not heat-resistant may cause deformation of the plastic laminate, or loosening, in particular from the corner trims of the furniture units.

The oven must be installed in such a way that it can be easily disconnected before servicing, e.g. by removing the fuses or by operating the automatic cut-out. Sufficient cable should be left to enable the appliance to be removed from the housing unit whilst still connected to the mains supply.

After installation there must be no access to live parts.

The connection chart is illustrated on the back panel of the appliance.

1. Loosen screws and turn lid of terminal box sideways as illustrated.
2. Pass cable through the grommet in the back panel and the cable clamp.
3. Connect the wires to the terminals in accordance with the diagram. Ensure that links are correctly

positioned between terminals (5 way terminal block).

The length of the earth conductor must be adequate to ensure that in case of the cable clamp breaking, the earth wire is subject to mechanical strain only **after** the live wires.

4. Tighten the cable clamp screw.
5. The length of the mains cable should be adequate to enable the appliance to be placed on a service repair table or on a kitchen table prior to installation (approx. 1.5 metres or 5 ft.).
6. Turn lid of terminal box back to position and re-tighten screws.
7. When pushing the oven into the cutout of the furniture housing make sure that the mains cable is neither kinked nor trapped under the appliance.

What can be the cause if . . .	Non-functioning of your built-in oven is mostly due to minor causes which you can rectify yourself.	
. . . the control lights do not work?	Check whether the operating sequence has been fully carried out. Check whether the fuses in the fuse box are in good working order.	
. . . the oven interior light has failed?	Change the bulb (40 watt, heat-resistant to 300 °C). Before you start, disconnect the fuses in the fuse box.	Then release the protective cover for the oven light from the oven roof by turning it anti-clockwise. Remove the faulty lamp and replace it by a new one.
. . . the symbol for the clock and the display (0:00) are flashing in turn?	Before using for the first time the time of day must be set. Only then the appliance is ready for use.	See also page 4 "Before using for the first time".
. . . the clock does not accept the time of day?	Return all controls to the "0"-position. Then select the clock symbol and enter the time of day. See also page 4.	
. . . the selected symbol does not flash any longer?	The 8 seconds interval for selecting the next step is over.	Select the same symbol once more and re-enter all necessary data.
. . . after selecting a symbol the time of day is displayed?	The 8 seconds interval between symbol selection and entering the time is over.	Re-select the symbol in question and feed in all relevant information once more.
. . . the selected symbol does not flash at all?	You forgot to pull out the rotary knob.	Select the same symbol once more and re-enter all necessary data.

**What can be
wrong if . . .**

- . . . the electronic control does not accept cooking time and cooking end?** You made a mistake and gave wrong instructions. Re-enter all data once more, ensuring you feed-in correct instructions this time. See also pages 21-26.
-
- . . . an acoustic signal sounds after entering cooking time/end?** You have selected a cooking time which is longer than the time available until the cooking end. The timer is unable to carry out the instructions fed in and cancels them automatically.
- Return the oven control to "0" and re-enter all information once more, ensuring that it is correct. See also page 26.
-
- The oven does not switch on?** You forgot to return the oven control to "0" after time-controlled cooking. See paragraph "To switch off" on page 21.
-
- . . . 0:00 is flashing in the timer display?** There has been a power cut. This has cancelled the time of day and all further data stored. As described on page 4, return all controls to "0" and re-enter all information.
-
- . . . the time of day cannot be amended?** You are using the electronic timer. The time of day can be adjusted only after the time-controlled cooking has finished.
-



Please transfer the details on the rating plate to the space provided below.

Model

E no.

Serial no.

Important

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period. Therefore, follow the instructions and recommendations in this booklet carefully.

Should you be unable to locate the cause of a problem in spite of the

check-list please contact your AEG Service Department, quoting the following details:

- Model
- E no.
- Serial no. (F no.)

You will find these details on the rating plate of your appliance, and to avoid inconvenience we recommend you transfer them to the space provided above.

AEG